PE VOIS			A7/17W
EB 1 MIN E	TRANSMITTAL LETTER (General - Patent Pending)		Docket No 0112701-029
In Re Application Of:	May et al.		
Serial No. 09/230,623	Filing Date June 14, 1999	Examiner S. Weinstein	Group Art Unit 1761
Title: MULTI-LAYERED CA	NNED PET FOOD		
<u></u>	TO THE ASSISTANT COM	MISSIONER FOR PATENTS:	
		MISSIONER FOR FATERIS.	
Transmitted herewith is	4.5		10 (10 (
Transmittal Letter (G Receipt.	eneral - Patent Pending); Response	to Final Office Action (12 pages)	and Postcard Return
•			
in the above identified	application.		
No additional fee			
A check in the a	mount of is attac		
	ommissioner is hereby authorized t		ount No. 02-1818
	ow. A duplicate copy of this sheet the amount of		
	ny overpayment.		RED
	any additional fee required.		ELENA
			* 18 8 8 2 ED
	7		C 1 2002
			1700
	Signature	Dated: January 31, 2002	RECEIVED TC 1700
Robert M. Barrett (Reg	. No. 30,142)		
BELL, BOYD & LLOY P. O. Box 1135	D LLC	f	
Chicago, Illinois 60690		on 01/31/02	cument and fee is being deposited with the U.S. Postal Service as
			7 C.F.R. 1.8 and is addressed to the er for Patents, Washington, D.C.

Signature of Person Mailing Correspondence

Renee Street

Typed or Printed Name of Person Mailing Correspondence





Applicant(s): May et al.

Appl. No.: Filed:

09/230,623 June 14, 1999

Title:

MULTI-LAYERED CANNED PET FOOD

Art Unit:

1761

Examiner: Docket No.: S. Weinstein 112701-029

Commissioner for Patents Washington, DC 20231

RESPONSE TO FINAL OFFICE ACTION

RECEIVED
FEB 2 6 2002
TC 1700

Sir:

Please enter the following Response in the above-identified patent application:

In the Specification:

Please replace the paragraph beginning at page 7, line 10, with the following rewritten paragraph:

Alternatively, the substantially solid foodstuff may be cooked rice or noodles, or both. In this case, the settable foodstuff may be freshly cooked rice or noodles. Upon cooling, the freshly cooked rice or noodles form a substantially solid layer. If desired, suitable gelling or thickening agents, for example gums such as kappa-carrageenan, locust bean gum, guar gum and xanthan gum may be added to the rice or noodles. Usually no more than about 2% by weight of gelling or thickening agent is needed.

Please replace the paragraph beginning at page 7, line 21, with the following rewritten paragraph:

Alternatively, the substantially sold foodstuff may be an aspic; for example an aspic which contains cooked vegetable pieces. The aspic may be prepared as is conventional. Additional ingredients such as sugars, salts, spices, seasoning, flavoring agents, minerals, and the like may also be added to aspic. The amount of additional ingredients used is preferably such that they make up bout 0.25% to about 5% by weight of the aspic.